

Lucille's Pizza Crust Dough⁷²

Number of Servings: 72 (79.24 g per serving)

Amount	Measure	Ingredient
6 3/4	qt	Flour, all purpose, white, bleached, enrich
6.00	Tbs	Oil, canola
1 1/2	Tbs	Salt, table, iodized
9.00	cup	Water, tap, municipal
7 1/2	Tbs	Yeast, baker's, dry active

Nutrients per serving

Nutrition Facts			
Serving Size (79g)			
Servings Per Container			
Amount Per Serving			
Calories 180		Calories from Fat 15	
		% Daily Value*	
Total Fat	1.5g		2%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	150mg		6%
Total Carbohydrate	36g		12%
Dietary Fiber	2g		8%
Sugars	0g		
Protein	5g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Instructions

This recipe may be used when making Homemade Pizza as an alternate to the original crust recipe.
Dissolve yeast in warm water. Add to dry ingredients and oil. Mix well. Let raise once (about 45 minutes) until double in size. Preheat oven to 425 degrees.
Pat in sprayed 11 or 12" X 18" pan(s). Each 3 cups flour makes 1 pan of pizza which makes 8 servings.
Add toppings in Homemade Pizza recipe.
Bake at 425 degrees for 20 minutes
Including toppings, CSs are the same as in original Homemade Pizza recipe 3 CS/piece